

COVILA

Rioja Reserva

Wine Maker: Gloria Molinet
Designation: DOCa Rioja Alavesa
Location: Lapuebla de Labarca
Vineyards: Left bank of The Ebro River, Rioja Alavesa
Age of Vineyards: Average of 23 years; 21% are over 35 years, and some vines were planted in 1911.
Exposure: South/South West
Elevation: 400 – 640m
Soil: Mainly Chalk, some Limestone
Varietal: 100% Tempranillo
Sub Varieties: Tempranillo indigenous to Rioja
Training System: 80% Gobelet, 20% Double Wire
Vine Density: 2700 – 3000/ha
Harvest Method: Hand Picked
Maceration period: 4 days
Fermentation: 10 days
Malolactic Fermentation: 28 days (20% in new oak)
Barrique Aging: 26 Months, 225L
Wood: American Oak (20% new)
Additional Bottle Aging: 12 Months Minimum
Alcohol: 14%
Acid: 5.2 g/l
pH: 3.56
Residual Sugar: 1.6 g/l
Cases Produced: 6,000
Cellar Potential: 10+ Years



Bodegas Covila was founded in 1989 by sixty vineyard owners from Lapuebla de Labarca in the heart of Rioja Alavesa. This small town is situated on the north bank of the Ebro River south of the Sierra Cantabria Mountains. Because the vineyard owners have been making their own wines for generations, very old, small vineyards with low vine density that would have been replanted in other areas of Rioja are still being cultivated. The vines are favored with 2,000 hours of sun, and less than 400mm of rain annually. This allows Bodegas Covila to make fresh, fruity and structured wines with deep color, balanced acidity and sweet tannins that age gracefully.



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